

ch/cho

PARADIS

Natural oysters, smoked cream, haddock
& white balsamic vinegar 16€
(3 pieces)

Parsnip fricassée, Ossau Iraty,
rancio & watercress 14€

Orange glazed sand carrot, sunflower cream,
preserved kumquat & spring onions 15€

Scallops & raw foie gras, roasted celery consommé,
kaki & yuzu from Roussillon 22€
(3 pieces)

Pointed cabbage, poulette sauce, Banka trout eggs,
limequat & dill 17€

Crispy lean fish, chard with Buddha's hand, pear
and grilled kombu mushroom sauce 24€

Red win braised short ribs beef, peated black bean
lacquering & béarnaise styled Mogette beans 30€

BBQ venaison, cavolo nero, guanciale
& chili crunch 29€

Supplement Tuber melanosporum truffle 16€

Plat a saucer 12€

Cheese selection from COW 16€
*Pairing : Domaine Fumey Chatelain - Arbois
Vin jaune - 2016 - 15€*

Clementines, white beer sorbet,
yoghurt & laurel 13€

Iced lemon curd, almonds
& coffee-cardamom granité 13€

Filtred still/sparkling water 2€
Please inform our Team of any food allergies or
intolerances.